

# Spring Menu

Crab & Leek Pasty with a Dill Dressing	£4.5
Baked Salmon & Asparagus with Melted Brie	£4.5
Chilled Melon Compote with Strawberries & Figs	£4
Deep Fried Whitebait with Lemon Mayonnaise	£4
Ham Hock & Chicken Terrine with toasted Brioche & Ale Chutney	£3

Seared Cod Loín with Chorizo, Mixed Olives & Parsley	£12
Braised Ramp of Beef with farmhouse Cabbage, Celeriac, Henderson's Relish & Horseradish	£13.5
Pan Roast Chicken Breast with Lemon, Thyme & Pan Jus	£9
Slow roasted ramp of Lamb with Smoked Bacon, Celery & Pea	£13.5
Medallions of Pork Loín with Leek, Mushroom & Grain Mustard	£10

All main courses are served with hand cut chips & a selection of vegetables

Daily Vegetarian Option - see Blackboard

## Grills

Prime Rib Eye Steak	10oz (283g) £14	16oz (452g) Garni £18
Prime Sirloin Steak	8oz (226g) Garni £12	12oz (340g) Garni £16
Rack of Lamb French Trimmed with Minted Jus		£13

Steaks are served with balsamic grilled Tomato, mushroom, onion rings, tossed rocket & proper chips.

Sauces: Peppercorn & Diane or Side Salad £1.30 extra

Desserts- please see Blackboard Menu



**Marine Stewardship Council**  
The best environmental choice in seafood

100%  
28 Day  
Aged Beef



  
**Seasons**  
Bistro